

LAGAR DE CERVERA

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- Alcohol content: 12.5% Vol.
- Total acidity: 6.25 g/l (tartaric)
- Volatile acidity: 0.29 g/l (acetic)
- Dry extract: 22 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl



37.5 cl

VINTAGE

The 2013 harvest in our vineyards was one of the best in recent years, producing Albariño grapes in excellent health. An essential contributing factor to this was the superb weather, particularly from July onwards, with a hot, dry summer which offset the effects of a very wet spring that had delayed the growth cycle. Painsstaking selection of the grape bunches in the vineyard itself and subsequent controls at the sorting table ensured the high-quality of the grapes arriving at the crush pad. Following environmentally-friendly guidelines, all our vineyards are included in an *Integrated Production Programme* which recommends employing environmentally-friendly products.

GRAPES

100% Albariño grapes from our vineyards in O Rosal and Cambados (D.O. Rías Baixas).

VINIFICATION

After manual harvesting, the grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. After the grapes left the sorting table, they were destemmed and then the clusters were gently pressed at 10 °C in an inert atmosphere to prevent oxidation. The juice was removed from the skins and transferred to stainless steel tanks, where the clean must began alcoholic fermentation at a temperature of 15 °C. Due to the characteristics of this vintage, with a lower acidity than previous vintages, barely 10% of the juice needed to complete malolactic fermentation. After the first racking, the wine was macerated over fine lees which were kept in suspension with periodic stirring to achieve greater density and complexity.

TASTING

Bright pale-yellow with green hues. Intense varietal aromas of tropical fruit, passion fruit, stone fruit and citrus fruit, such as grapefruit and oranges, with hints of fresh grass and hay. Fresh, meaty and well-balanced in the mouth. Its aftertaste is both powerful and very persistent.

PAIRING SUGGESTIONS

Perfect with any appetiser. It is the ideal companion to seafood and fish, as well as salads, fish, rice dishes, fowl, and fresh cheese.

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